

## Starters

Focaccia di Recco <i>caper, chilli, gruyère</i>	16
Sydney Rock oysters <i>mignonette, lemon</i>	46/90
“Flambadou” oyster <i>nduja, guindillas</i>	10ea
Scallops <i>yuzu kosho, celery</i>	20
Spring vegetables <i>herb crème fraîche</i>	23
Broadbean salad <i>ricotta, pickled lemon</i>	24
King salmon <i>avocado, sorrel</i>	28
Raw beef <i>green mustard, crispy onions</i>	26
Embered oxheart tomato <i>smoked eel, house bread</i>	28
Pork jowl <i>cos lettuce, buckwheat</i>	29

## Mains

F  
R  
O  
M

### The Charcoal Grill

T  
H  
E

Roasted eggplants  
*salsa verde, sugar plum tomatoes* 34

J  
O  
S  
P  
E  
R

Roast chicken  
*mussels, onions* H 30 / W 55

Flathead  
*herb salad, lemon* 52

250g beef rump cap  
*grilled vegetable salad* 55

F  
R  
O  
M

### The Wood Grill

T  
H  
E

Sugar loaf cabbage  
*pickled peppers, fried garlic* 32

H  
E  
A  
R  
T  
H

Woodfired artichokes  
*sunchoke cream, rye* 36

Whole rainbow trout  
*dill vinaigrette* 42

Lamb saddle  
*zucchini, white anchovy* 54

Swordfish  
*5+ days · horseradish*  
200g/400g 42/84

Aged pork chop  
*12+ days · sprouts, blackberries*  
350g 56

Jack's Creek MB3 sirloin  
on the bone  
*50+ days · 750g* 180

Riverine MB2 T-bone  
*15+ days · 1kg* 220

Ranger Valley MB3 tomahawk  
*35+ days · 1.5kg* 280

D  
R  
Y

A  
G  
E  
D

## Sides

Radicchio  
*crispy onions, gouda* 13

Tomatoes  
*white onion, mustard vinaigrette* 13

Erbette spinach  
*chicken fat* 13

Fries  
*spring herbs, vinegar* 13